

# Famille Descombe Petit Chablis Vieilles Vignes

## THE FACTS

**COUNTRY:** France

**REGION:** Burgundy

**APPELLATION:** Petit Chablis

**CEPAGE:** 100% Chardonnay

**WINEMAKING:** Strict sorting of the grapes. Pressing in a pneumatic wine-press, with a very low pressure to avoid any risk of alteration. Then, a static must settling at cold temperature during 24 to 48 hours. Spontaneously fermented (indigenous yeasts) in stainless steel tank under temperature controlled. Malolactic done.

**AGING:** Aging on fine lees for 14 months

## THE STORY

Founded in 1905, Famille Descombe represents five generations of dedication to quality and stewardship in Beaujolais. Today, Marine and François Descombe, along with Marine's husband Kevin Jandard, lead the estate while expanding the family's vision with vineyard holdings in Chablis. Across hillside and valley-floor parcels, the family farms with a focus on soil health, biodiversity, and minimal intervention, embracing organic practices, agroforestry, and small-lot vinification. Their environmental efforts include tree planting, green corridors, and habitat restoration throughout the vineyards. Blending heritage with thoughtful innovation, the Descombe family continues to evolve the domaine with the same care that has defined it for over a century.

## THE ADJECTIVES

**OVERALL:** Bright and lively

**AROMAS / FLAVORS:** Lemon & grapefruit on a flinty background

**MOUTHFEEL:** Frank and fresh attack, nice aromatic finish

## THE SELLING POINTS

**SUSTAINABILITY:** Sustainable In Practice, Natural Fermentation

**PAIRINGS:** Shellfish, fresh salads, goat cheese, and simply prepared seafood

